

# CASTELMAGNO DI ALPEGGIO DOP



<b>CODE</b>	31029M25
<b>COUNTRY OF ORIGIN</b>	Italy, Piedmont
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	4,5 kg approx

Castelmagno d'alpeggio DOP, Slow Food Presidium

<b>DESCRIPTION</b>	DOP produced between May and October with raw milk from cows raised in mountain pastures and fed on grass
<b>APPEARANCE</b>	The paste is ivory white in colour, grainy but agreeably soluble. With ageing, it develops a very evident creamy rind and sometimes a delightful natural blue veining: a rare and valuable characteristic that gives the cheese pleasant aromatic sensations
<b>TASTE</b>	Savoury, with pronounced floral notes; milder and with hints of undergrowth when blue-veined
<b>MATURING</b>	At least 5 months
<b>PRODUCER</b>	La Meiro - Castelmagno (CN) - Piedmont
<b>OUR SELECTION</b>	This Castelmagno cheese is aged by La Meiro, a family business founded by Giorgio Amedeo for the production and ageing of Castelmagno di montagna DOP and Castelmagno d'alpeggio DOP, the latter is a Slow Food Presidium since 2005. Thanks to Giorgio, his son Andrea and all the dairy farmers, this cheese has avoided being forgotten and has been promoted and preserved
<b>CURIOSITY</b>	It is produced in mountain pastures, between 1,600 and 2,200 metres above sea level
<b>SUGGESTIONS</b>	A cheese that should be enjoyed slowly, at room temperature, paired with multigrain bread, fresh fruit such as apples or pears, dried fruit, or a delicate honey that accompanies its complexity